



2018

**2018 Cochon Old Vine Rose, California (500 Cases Produced)**  
(55% Cinsault, 25% Carignane, 20% Grenache)

**Vineyards:** In our quest to make world class Rose, we added a new vineyard source in 2011. 130+ year-old bush vine Cinsault from Bechthold Vineyard planted in 1886 from central Lodi, managed by Kevin Phillips. Sandy soils and micro yielding vines produce fruit with incredible purity and finesse. This extraordinary fruit from this amazing vineyard continues to make up the core and backbone of our Rose. Rounding out the blend is the Bartolomei Brothers Vineyard of Old Vine Carignane and Grenache, planted in the late 1940's in Ukiah on Mendocino's Talmage Bench. We feel this vineyard is a perfect partner for the Old Vine Cinsault. We discovered these gnarly, twisted old hillside vines when we made a wrong turn one day, that fortuitous fork in the road led us to using some of their beautiful Old Vine fruit for our Rose as we continue to do.

**Winemaking:** The old Cinsault vines at Bechthold produce a wine with such purity and focus we decided to let their true spirit come through. Using minimal intervention and whole cluster pressing of the grapes prior to native yeast fermentation. We applied the same techniques for the old vine Carignane and Grenache, keeping all three lots separate till a final blend was put together just prior to bottling. Gently whole cluster pressing the grapes insures no extraction of harsh flavors or tannins from the skins and seeds. The juice was then transferred to small stainless steel tanks for primary fermentation at 50 degrees lasting about 4 weeks. After fermentation some the wines were racked to neutral 300 liter French oak Hogsheads, or "Hogs", as they are lovingly referred to, and the reason we call the wine Cochon, the French word for Hog, to age for two months before being racked back to tank and bottled.

**The Wine:** Displays a vibrant, delicate pale peach, salmon pink color. The aromatics are intense and complex, yet simply pure and satisfying. Inviting aromas of white peach, orchard blossom, wild lavender notes and ruby grapefruit. Light to medium bodied in weight, showing plenty of finesse with a soft, rounded silky texture. The mouthwatering flavors are bright and focused, the stone fruit, wild berry and grapefruit are complemented by hints of mineral. The bright, fresh flavors persist to a crisp, lively and lifted finish.

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